

**Weekly Bureau of Information for All Who Till the Soil or Are Interested in Making Homes**

## KINDNESS NECESSARY TO THE DAIRY HERD

Success in any undertaking rests upon a few simple propositions. They run pretty much as follows:

A knowledge of the machine, an appreciation of the details, ability to direct the energies and forces and ability to dispose of the product.

Milk production, beyond natural conditions, belongs to the nervous temperament.

When the possibility of adding to the normal meat-making powers was assured, the first step taken was the fixing of type in regard with functions.

Here was the initiatory step—here the first crude recognition of distinct temperaments and their purposes, and out of this have come the breeds and their abnormal development.

Man, all the while, has been the dominating and controlling factor.

So, day after day, the milk and beef type are before us. The cold, selfish on the one hand, storing every ounce to its own purposes, the making of growth and fat, and the warm, sympathetic, unselfish, highly-nervous organism striving to spend itself for the direct benefit of others.

Six thousand pounds of milk yearly make the minimum limit of individual self-support.

Eight thousand to 12,000 pounds mark the range of possible profitable production, the limit being an unknown factor.

For this great production there must be the dairy type; the loosely-constructed, nervous organism, the large hearted, wide joints, large udder, great flow of blood, and more than all, the certainty of intelligence.

Milk, and especially the butter fat, is the direct product of the nervous system and to be inherited through intelligent contact.

The cow and her owner must be friends. Kindness and sympathy must dominate every step.

Begin the education of the future cow by educating the dam.

Take the calf in hand at once upon birth and allow no fat to get a foothold and divert the dairy tendencies. Grow with close reference to future services.

Begin early to handle and train and never play with the calves. Allow no caretaker to have charge unless he is in full sympathy with your purposes, and has a large appreciation of the problem.

The channel of nerve force must be untrammelled, and the seat of nerve force, the brain, undisturbed and under control, if the largest yield is to be forthcoming.

Dealing with the functions so abnormally developed, and yet to be intensified, all conditions possible to affect the production should be taken into account.

The dairyman of to-day will fail tomorrow unless he feels growing within him a spirit of reverence for his dairy cows.

Looking for his support on these material functions, and seeking all the while to increase the same, he should never forget that it is out of intelligence and unselfishness of his animals that he is being enriched.

So, every instinct of humanity should prompt recognition of the untrusting services of these faithful servants, whose only thought is to yield to the utmost in response to friendly invitation.

Increase of product and decrease of cost per pound are inevitable, and no man has determined the limit.

He who succeeds along the line of milk-making machinery will be he who knows the machine most thoroughly, believes in it most firmly and respects it most truly.

**TYPES OF FARM WELLS AND THEIR LOCATION**

Types of deep and shallow wells.

Professor R. W. Trullinger writes to The Times-Dispatch as follows: The farm well, especially a shallow-dug well, should be located somewhat above the barns, buildings, yards and stock

pens, or at least in such a position that the surface drainage from all possible sources of animal and vegetable contamination is away from the well. The location should also be as far removed from these sources as convenience will permit.

To properly safeguard wells against outside contamination, first, all sources of contamination should be removed as far as possible. If local conditions and prices will permit, it is a good idea to provide impervious floors with water-tight drains to farm buildings and stock pens. Under the same conditions, concrete manure pits might well be provided to not only prevent the liquid manure from polluting the neighboring soil, but to save the manure. No garbage, manure or rubbish should be dumped into sinks or basins in the immediate neighborhood, and these should be fenced off and kept free from polluting matter. The house should be provided with some safe method of sewage disposal, while slops and garbage from the kitchen should be put into tightly covered garbage cans and disposed of by burying in the field, burning or feeding to pigs. The use of privy vaults and leaching or overflowing cesspools should be absolutely avoided, since they are likely to be sources of the worst contamination. Every farmer should become acquainted with the various types of wells and the best methods of protection, and the well should be so protected as to exclude filth from all those sources of contamination which it has been impossible to remove or have been overlooked.

In the selection, location and sinking of a well, it is always a good idea to consider permanence in addition to safety. This will depend on the kind of well used, and one should be acquainted with well types and methods of sinking. The well should penetrate to levels below that of the ground-water surface in the driest seasons.

Dug wells are usually circular excavations three to six feet in diameter. They are adapted to localities where the water is near the surface, especially where it occurs in clayey material

and requires extensive space for its conservation.

Bored wells are wells bored with various types of augers from two inches to three feet in diameter, rotated or lifted by hand or horsepower. They are usually lined with cement or tile sections with cemented joints and often with iron tubing. They are adapted to localities where the water is at medium depths and to materials similar to those in which open wells are sunk. Punched wells are small holes usually less than six inches in diameter sunk by hand or horsepower by dropping a steel cylinder slit at the side so as to haul and lift material by the spring. They are adapted to soils in which water occurs within fifty feet of the surface, but not at much greater depths. These wells should be lined with tile, iron tubing or sheet iron casing. Driven wells are sunk by driving downward small iron tubes, usually one and one-quarter to four inches in diameter, and provided with point and screen. They are especially adapted for use in sand and similar porous materials carrying considerable water at slight depths, and are particularly desirable where the upper soil is likely to be polluted.

**MEAT-CURING IN VIRGINIA**

"Hog killing time" will soon be at hand in Virginia, and the indications are that more hogs will be killed this season than ever before within the past two decades. It may be, therefore, that a few hints and suggestions as to meat curing will come in right well just now.

When meat is cooled, rub each piece with salt and allow it to drain overnight. Then pack it in a barrel with the hams and shoulders in the bottom, using the strips of bacon to fill in between or to put on top. Weigh out for each 100 pounds of meat eight pounds of salt, two pounds of brown sugar, and two ounces of saltpeter. Dissolve all in four gallons of water, and add the meat with the brine.

For summer use it will be safest to boil the brine before using. In that case it should be thoroughly cooled before it is used. For winter curing it is not necessary to boil the brine. Bacon strips should remain in this brine four to six weeks; hams six to eight weeks. This is a standard recipe, and has given the best of satisfaction. Hams and bacon cured in the spring will keep right through the summer after they are smoked. The meat will be sweet and palatable if it is properly smoked, and the flavor will be good.

Meat that is to be smoked should be removed from the brine a day before being put into the smokehouse. If it has been cured in a strong brine, it will be best to soak the pieces in cold water overnight, to prevent a crust of salt from forming on the outside when it is drained. The pieces should then be hung up to drain; then hung in the smokehouse. All meat should be suspended below the ventilators, and should hang so that no two pieces come in contact, as this would prevent uniform smoking.

The smokehouse should be eight or ten feet high and of a size suited to the amount of meat likely to be smoked. Ample ventilation should be provided to carry off the warm air, in order to prevent overheating the meat. Small openings under the eaves, or a chimney in the roof, will be sufficient, if so arranged as to be easily closed.

A fire pot outside of the house proper, with a flue through which the smoke may be conducted to the meat chamber, gives the best conditions for smoking. When this cannot well be arranged, a fire may be built on the floor of the house. The construction should be such as to allow the smoke to pass up freely over the meat and out of the house.

Brick or stone houses are best, though the first cost is greater than if they are built of lumber. Large dry-goods boxes, and even barrels, may be made to serve as smokehouses where only small amounts of meat are to be smoked. The care of the meat in such substitutes is so much more difficult, and the results so much less satisfactory, that a permanent place should be provided, if possible.

**Care of the Calf's Feet.**

Do not neglect to level the calf's feet when they are brought in from pasture.

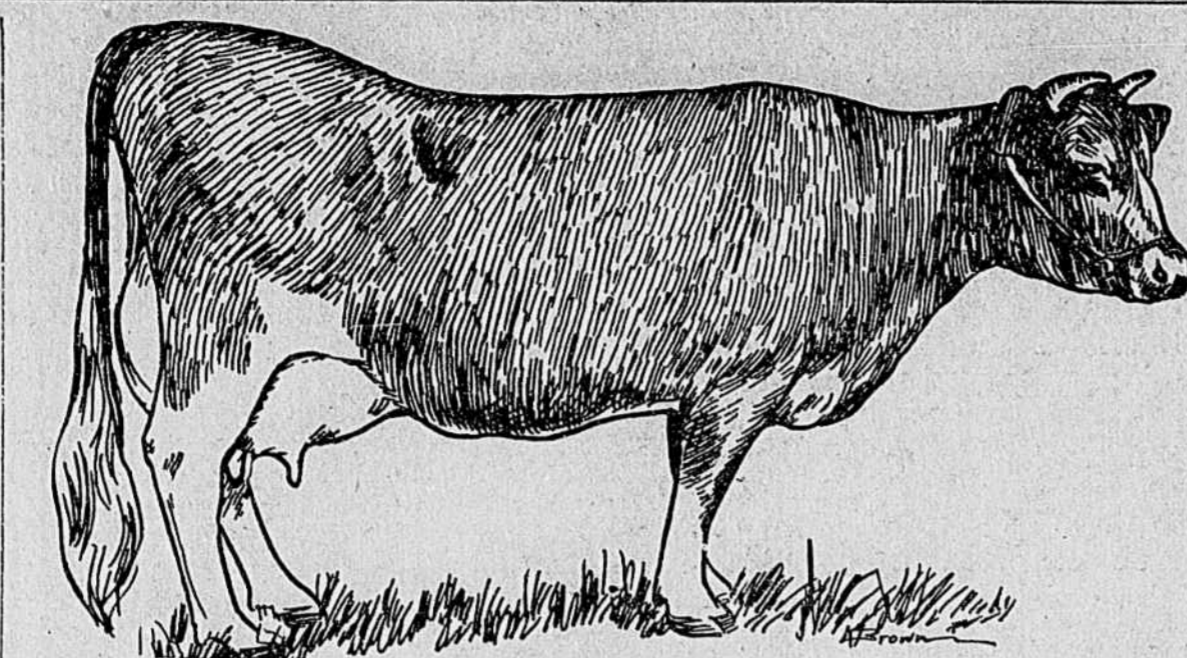
The feet may be worn uneven, especially if the colts have been running in a stony pasture.

Nippers and a rasp should be used. If this task is neglected, the colts are liable to develop blisters or become crippled.

# AGRICULTURAL DEPARTMENT

All inquiries and communications addressed to The Times-Dispatch will receive prompt attention. This department will appear each Monday, and contributions or suggestions will be welcomed.

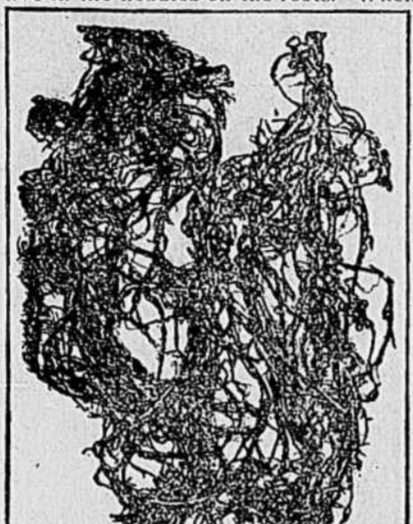
**Facts for Farmers, Stock Breeders, Poultry Raisers, Orchardists, Truckers and Gardeners—Queries and Answers**



A Virginia Product.

## VETCH AS A FERTILIZER

The greatest value of vetch lies in its fertilizing powers, due to the fact that, like other legumes, it is able to use the free nitrogen of the air through the aid of bacteria which live in the nodules on the roots. When



Roots of hairy vetch, showing nodules.

plowed under, the plants decay very quickly.

A ton of hairy-vetch hay contains about 50 pounds of nitrogen, while the roots and stubble, including the nodules, contain approximately one-fourth as much more. This makes a total yield of 62.5 pounds (from one-fourth to three-fourths of which probably comes from the air), which is equal to the nitrogen in 417 pounds of nitrate of soda. This, at \$18.00 per ton, is worth \$10.00. Besides nitrogen, vetch furnished organic matter which is valuable in improving the physical condition of the soil and in making available the mineral elements of plant food in the soil.

Vetch will increase the growth of a following crop of cowpeas more than a crop of vetch. Observation of the results and the percentage of nitrogen in the two plants indicate that vetch is a superior fertilizer.

The best time for thinning is when the peaches are about the size of a small prune, and after what is known as the "June drop."

The hired man, working on a step-ladder, makes the cost of the thinning of a medium tree about 5 cents. The effect on the size of the remaining fruit is astonishing. Increasing the salable value of the remaining fruit sufficient to pay 1,000 per cent on the cost of the work of thinning, to say nothing of the saving in the strength of the tree in reducing the number of pits borne.

The flesh of the peach is largely water. The greater draught on the strength of the tree is the production of the pits. In thinning peaches, we reduce the number of pits 75 to 80 per cent and almost or fully double the size of the peaches. It is better to knock off some of the peaches of a loaded tree rather than allow the tree to overbear, even if the thinning must be done somewhat roughly.

On every side we see evidences of the great advantages to be derived from thinning fruit. In one case, the results of moderate thinning resulted as follows: Peaches from thinned Elberta trees ran 140 to 150 peaches to the bushel, while in the same orchard, fruit from unthinned trees numbered from 260 to 272 peaches to the bushel.

Peaches are gathered as soon as ripening begins and before they have become soft. An experienced picker knows at a glance when the fruit is in proper condition. The fruit should be never be pressed with the thumb to determine its ripeness. When gathering

the fruit is taken at once to the packing shed, where it is graded and packed. The most rigid standards should characterize the assorting and packing of grades. One misshapen, soft or undersized specimen may spoil the whole package. Any deception, either intentional or otherwise, in the selling of the crop is sure at last to bring loss.

**BRIEF NOTES THOUGHT OUT BY THE WAYSIDE**

To get a good price for eggs they must be clean as well as fresh, but no one wants eggs that have been washed. They don't look right.

Let the boys take down and assemble all machinery on rainy days. They will soon know more about it than you do.

The man who fails to profit by his mistakes is losing one of the best lessons taught by experience.

There is no life more ideal than the life of a prosperous and liberal-minded farmer. There is no life more narrow and more prison-like than that of the farmer who is both narrow-minded and short of money.

Careful scientists tell us that if all the insect-eating birds were destroyed the whole continent would, within three years, become uninhabitable by reason of the myriads of insects that would spring up and devour every living thing.

Strawberries do not need lime; in fact, they seem to thrive best on acid soils. An experienced grower says he finds that strawberries do best for him where he cannot start clover without a heavy application of lime.

Modern farming is an occupation which calls for the highest type of intelligence, pride and systematized industry.

Progressiveness means not being caught standing still when everybody else is moving.

Carefully pick and grade all apples before putting them on the market.

Special methods for eradicating weeds are the growing of alfalfa, the seeding down of fields to perennial grasses, salting the plants or applying gasoline or carbolic acid.

Pure air and plenty of it is an absolute necessity for turkeys. They will not bear confinement.

A good orchard, well cared for, will pay better than any flat of ground of its size on the farm.

It is impossible to produce a 100-bushel crop of corn on fifty-bushel land.

**THE CABBAGE SNAKE**

A slender, yellowish or whitish worm (not thicker than a needle) is sometimes found in the heads of cabbage, and of recent years there has been a good deal of needless alarm over them.

As a matter of fact, they are not poisonous and do no harm whatever, and if they should be occasionally eaten by accident with the cooked cabbage no harm could result. Chemical analyses of the worms have failed to show any evidences of poisonous substances whatever.

Many efforts have been made to trace definitely the rumors of sickness and death caused by eating cabbage infested with these worms, but in every case proof is lacking.

One of the larger houses in the Minneapolis market, with solicitors traveling over the three spring wheat States, say conditions are far different from that generally known, and that higher prices for grain are certain to be seen because of light supplies in country elevators of the Northwest, as well as on the farms.

A leading authority in the Chicago wheat market, and one who favors lower prices for that grain, says there never was a wheat situation that was not two-sided; that the present situation is not different from previous ones, and that sentiment becomes a juggernaut.

**WOOD'S CROP SPECIAL**, giving information about all seeds for fall planting, free on request.

**Wood's Seed Stores**

12 South Fourteenth Street, Corner Sixth and Marshall Sts., 1707 East Franklin Street.

One of the leading painters of this city, who always uses

**Sherwin-Williams Paints**

says: "They cost less to cover the same surface than other paints, to say nothing of their better lasting and better looking qualities."

We are the selling agents for these famous paints, and will take pleasure in quoting prices or giving any information desired.

**SPECIAL DESCRIPTIVE PAINT CIRCULAR**, telling about paints for all purposes, free on request.

**The Implement Co.**

1802 Main Street, Richmond, - - - Virginia.

The result of thinning peaches: at the left, 140 to 150 peaches per bushel of thinned fruit; at right, 260 to 272 peaches per bushel of unthinned fruit.

The Cabbage Snake.

The "cabbage snake," therefore, so far as being a real danger is concerned, is a mere superstition, a "fake," apparently spread by ignorant or mischievous persons. As a matter of fact the "cabbage snake" is nothing but a worm, and is a worm from the time it hatches from the egg until it

handles affair, as is to be seen at the present time.

He says: "Speculators and the heads of commission-houses, almost as one man, believe that wheat will reach the \$1.50 level. Imagination is running away with reason. The European conflict, as a bullish factor, will exhaust its influence."

Traders become hysterical over sales for export. Foreign takings would have been larger had there been no war up to the present time, and 35 cents or 40 cents fairly high prices with our immense surplus."

There are many reports coming forward of the corn promise as having deteriorated materially during the past fortnight. One firm, with many correspondents in Iowa, says the crop promise is not as good as formerly believed; that the recent heavy rains in that State and the fact that considerable corn is down, will shorten the supplies no little.

The trade in corn has been of moderate portions, and the larger persons in that market are friendly to that grain, and expect higher prices for it.

An unprecedented movement of oats on export account has been seen this crop year, and the buying on foreign account continues. Receipts at primary markets during last week were heavy, and the larger part of this grain has already been sold to go abroad.

Those in the provision trade, who watch the hog situation closely, believe that Southern conditions will have a direct bearing on the price of hogs during the first half of the winter packing season. Reports from the great hog-producing States point to a good winter supply, but, it is claimed, the receipts are not likely to be very heavy until the weather shows a radical change.

**STEAMBOATS**

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**OLD DOMINION LINE**

Richmond, foot of Ash St. daily 7:30 P. M. Newport News 8:30 A. M. 8:30 P. M. Norfolk 9:30 A. M. 9:30 P. M. Portsmouth 10:30 A. M. 10:30 P. M. Elizabeth City 11:30 A. M. 11:30 P. M. Beaufort 12:30 A. M. 12:30 P. M. Currituck 1:30 A. M. 1:30 P. M. Dare 2:30 A. M. 2:30 P. M. Hyde 3:30 A. M. 3:30 P. M. Pamlico 4:30 A. M. 4:30 P. M. Perquimans 5:30 A. M. 5:30 P. M. Roanoke 6:30 A. M. 6:30 P. M. Albemarle 7:30 A. M. 7:30 P. M. Pamlico 8:30 A. M. 8:30 P. M. Pamlico 9:30 A. M. 9:30 P. M. Pamlico 10:30 A. M. 10:30 P. M. Pamlico 11:30 A. M. 11:30 P. M. Pamlico 12:30 A. M. 12:30 P. M. Pamlico 1:30 A. M. 1:30 P. M. Pamlico 2:30 A. M. 2:30 P. M. Pamlico 3:30 A. M. 3:30 P. M. Pamlico 4:30 A. M. 4:30 P. M. Pamlico 5:30 A. M. 5:30 P. M. Pamlico 6:30 A. M. 6:30 P. M. Pamlico 7:30 A. M. 7:30 P. M. Pamlico 8:30 A. M. 8:30 P. M. Pamlico 9:30 A. M. 9:30 P. M. Pamlico 10:30 A. M. 10:30 P. M. Pamlico 11:30 A. M. 11:30 P. M. Pamlico 12:30 A. M. 12:30 P. M. Pamlico 1:30 A. M. 1:30 P. M. Pamlico 2:30 A. 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